

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Baldwin Community School</u>	Date: <u>2/27/2017</u>
Address: <u>170 Baldwin St.</u>	Score: <u>92%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other
	Type of Inspection:
	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009(G)	<input checked="" type="checkbox"/>		

## Item No.

1	Raise hot water temp. in bathroom to 110°F, and 3 boy sink to 120-130°F. On inspection was 92°F and 105°F.
	Re-inspected March 13th, violation still active. Contacted School Supt. 3/13/2017 - Violation corrected.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations 2  
These items require IMMEDIATE attentionReceived By Deb GInspected By William Haran

# of Seats NA**FOOD ESTABLISHMENT INSPECTION REPORT**Page 1 of 1

Establishment: <i>Bedmont Community School</i>		Date: <i>Sept 29, 2017</i>	
Address: <i>100 Belmont St</i>		Score: _____	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other _____	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-501		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-302, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)			

## Item No.

- 1. One of the faucets on 3 bay sink does not reach  $110^{\circ}\text{F}$  required hot water temp.
- 2/2/2017 - changed. Chateau could fix.
- \* Staff inquiring as to whether a house was needed. One conversion, one house

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Cheryl Fantasia  
Received By

Inspected By

# of Seats

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Burncoat High School</u>	Date: <u>1-2-2017</u>
Address: <u>179 Burncoat St</u>	Score: <u>91%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>Warrick School Board</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>William Harrow</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Harrow</u>	<input type="checkbox"/> Other
	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)			

Item No.

- 111 (X) Hand sink by bulletin board should have a hot water temp of 110°F or > Was 94-96°F on inspection
- 111 (X) 3 bay sink by manager's office should have a hot water temp of 120-180°F or > Was 110°F on inspection
- 3 Dishwasher has a constant stream of water running into floor drain

N = Non-Critical C = Critical S = Score

Minus 20 Pts (See Reverse Side)

Reinspection Date: 1-11-17

Establishment: <i>Burncoat High School</i>		Date: <i>Sept - 26, 2017</i>	
Address: <i>179 Burncoat St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Terrell</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13 Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 301, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404			4
26	Insects/Rodents	6-501			4
27	Hand-washing facilities/procedures	2-301, 5-203, 204			4
28	Plumbing	5-201, 205			1
29	Toilet Rooms	6-302, 402, 501			2
30	Hand-washing methods	5-202, 6-301			2
31	Garbage/refuse/outside disposal	5-501, 502			2
32	Outer openings	6-202			1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34	Floors/Walls/Ceilings	6-201, 501			2
35	Lighting	6-202, 6-303			1
36	Ventilation	4-202, 204, 6-202, 304			1
37	Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	90.009 (G)		

Item No.

Dianne Charvazek, Food Service  
Director  
to visit hours on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By



# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Beverly Middle School</u>	Date: <u>1/2/2017</u>
Address: <u>135 Beverly St</u>	Score: <u>96/100</u>
Telephone: <u>      </u>	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Owner: <u>Worcester School Dept</u>	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Person in charge (PIC): <u>Maria Tsohatis</u>	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Inspector: <u>William Horan</u>	
Type of Operation(s): <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Other	

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

FOOD		N	C	S
2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

FOOD PROTECTION		N	C	S
4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

Personal Hygienic Practices		N	C	S
14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

Equipment/Utensils		N	C	S
17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

Other		N	C	S
38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

Fats, Oil, and Grease Control	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Item No.

1/27 X connection over shuts down in a/c  
2. 3 door refrigerator still o/p service.  
1/29/17 Unit #1 corrected.  
4/25/17 Unit #2 to be summer project.  
Case report

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date: 5-27-17

Number of Critical Violations

William Horan

William Horan

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Buckport M. L. School</u>	Date: <u>Sept. 26, 2017</u>
Address: <u>135 Buckport St.</u>	Score: _____
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities Hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	5-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)			

Item No.

Inspected with Alford.

One convector oven working, one not

One freezer down (3 door)

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Maria V. Santos  
Received By

William Horan  
Inspected By

Page 1 of 1

Establishment: <i>Burmont Prep School</i>		Date: <i>12/6/17</i>	
Address: <i>526 Burmont Rd</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Worcester Rustin Church</i>	<input type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIO): <i>Angela G.</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Flanagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)			

Item No.
No violations upon inspection

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <u>Centerbury Street School</u>	Date: <u>1-17-2017</u>
Address: <u>129 Centerbury St.</u>	Score: <u>100%</u>
Telephone: <u>                    </u>	Type of Inspection: <u>      </u>
Owner: <u>Worcester Public School</u>	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>                    </u>	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Type of Operation(s): <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	
<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	
<input type="checkbox"/> Other	

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

	N	C	S
25. Sewage			4
26. Insects/Rodents			4
27. Hand-washing facilities/procedures			4
28. Plumbing			1
29. Toilet Rooms			2
30. Hand-washing methods			2
31. Garbage/refuse/outside disposal			2
32. Outer openings			1
33. Pesticides/Rodenticide Application			1
34. Floors/Walls/Ceilings			2
35. Lighting			1
36. Ventilation			1
37. Dressing Rooms			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90.009 (G)	<input checked="" type="checkbox"/>		

Item No.

*No violations on my inspection  
I signed off today on the 2017  
application.*

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date:                     Number of Critical Violations         
These items require IMMEDIATE attention

*Rosina Brindisi*  
Received By

*William Horan*  
Inspected By



Establishment: <i>Canterbury Street School</i>		Date: <i>Sept 5, 2017</i>	
Address: <i>129 Canterbury St.</i>		Score: <i>99%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)	1	

Item No.	
1	Provide a new thermometer in milk cooler.

N = Non-Critical      C = Critical      S = Score

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Central Mt Academy</u>		Date: <u>Oct 2 29/17</u>	
Address: <u>15 Harbor Ct</u>		Score: <u>100%</u>	
Telephone: _____	Type of Operation(s):	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): <u>Linda</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Mobile	<input type="checkbox"/> Reinspection
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
		<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)			

Item No.

1	To Ann.
2	No violations
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N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention
Jeanne Turner  
Received By

William Haran  
Inspected By

# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Centra 1/2 M.C.A. - Chandler (LLP)</u>	Date: <u>April 12, 2017</u>
Address: <u>766 Main Street</u>	Score: <u>100/10</u>
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>      </u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)			

Item No.

Program: Chandler Elementary at the Y.  
 P.D.C. Jithan.  
 No violations on my inspection.  
 The top opening refrigerator is 45°F or  
 so. Fruit stored in it, no milk.  
 I will e mail Donna.

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date

A. N. M. L. D.

A. M. H. H. C.





# of Seats     

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 2

Establishment: <u>Chandler Elementary</u>	Date: <u>3/6/2017</u>
Address: <u>144 Chandler St</u>	Score: <u>96%</u>
Telephone: <u>    </u>	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>Pearl</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Harn</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management	N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities	N	C	S
25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log		<input checked="" type="checkbox"/>	
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009(G)	<input checked="" type="checkbox"/>		

## Item No.

1.	Bottom of the 2 convection ovens not cooking in cycle with oven above it.
2.	Left door of 2 door refrigerator does not lock like the door on right door.
<p>Re-inspect April 4, 2017. Still active          4/4/17 To be summary project. Close report</p>	

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date:

Establishment: <i>Chandler Elementary</i>		Date: <i>Oct 2, 2017</i>	
Address: <i>144 Chandler St.</i>		Score: <i>95%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Peggy</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	1-303, 305, 306, 6-401		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404		4
26	Insects/Rodents	6-301		4
27	Hand-washing facilities/procedures	2-301, 5-203, 204		4
28	Plumbing	5-201, 205		1
29	Toilet Rooms	6-302, 402, 501		2
30	Hand-washing methods	5-202, 6-301		2
31	Garbage/refuse/outside disposal	5-501, 502		2
32	Outer openings	6-202		1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34	Floors/Walls/Ceilings	6-201, 501		2
35	Lighting	6-202, 6-303		1
36	Ventilation	4-202, 204, 6-202, 304		1
37	Dressing Rooms	6-305		1

Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	90.009(G)		

Item No.

1. The hot water in staff bathroom, and in kitchen 3 bay, never exceeded  $90^{\circ}\text{F}$  after run for 3-4 minutes. It must be  $110^{\circ}\text{F}$
2. One of the connection owners does not cook to time

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <u>Chandler Magnet School</u>	Date: <u>3/6/2017</u>
Address: <u>#325 Chandler St.</u>	Score: <u>98/100</u>
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>      </u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other
	Type of Inspection:
	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)	<input checked="" type="checkbox"/>		

## Item No.

	Scrape and paint walls in walk in refrigerator.
	Summer project
	Re-inspect Fall 2017 on routine inspection.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date:       Number of Critical Violations         
These items require IMMEDIATE attentionReceived By William HoranInspected By William Horan



Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Establishment: <i>City View School</i>		Date: <i>Sept 8, 2017</i>	
Address: <i>50 Prospect Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Ann</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		3
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-301, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-212, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

No violations on inspection  
Floor grease interceptor.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By \_\_\_\_\_

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 2 of 2

Establishment: <u>Claremont Academy / Claremont Jr. High</u>	Date: <u>1/19/2017</u>
Address: <u>13 Claremont St</u>	Score: <u>9/100</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>Claremont Public Schools</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>Sherry Stewart</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Harris</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

7. Sanitation Methods	4-702, 703			4
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
9. Food contact surfaces	4-202, 501, 701			2
0. Non-Food contact surfaces	4-101, 601			2
1. Sponges/wiping cloths	4-101, 901			1
2. Manual/Mechanical ware washing facilities	4-301, 501			1
3. Equipment/utensil storage	3-304, 4-903			1
4. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)	<input checked="" type="checkbox"/>		

## Item No.

1	2X Increase hot water temp in 2 bay prep sink to 180°F or higher
2	2X Increase hot water temp in hand sink by 2 bay sink to 180°F or higher
	* Temps were 184°F after 5-7 min run
3	Repair leak on waste line at 3 bay sink

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date: 2-2-17Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attentionReceived By Ryenne DuboisInspected By William Harris

Establishment: <i>Clark Street School</i>		Date: <i>1/23/2017</i>	
Address: <i>260 Clark St</i>		Score: <i>96%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>Worcester School Dept</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Harper</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 602		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)			

Item No.

1. Place a "Stoff much much hands" sign  
in restroom by school entrance.

Report 3/11/17 violation ignored.

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

### Number of Critical Violations

These items require IMMEDIATE attention

Elaine Carney  
Received By

Reinspection Date: \_\_\_\_\_  
Inspected By: [Signature]



# of Seats NA

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Clark Street School</i>		Date: <i>Sept. 11, 2017</i>	
Address: <i>280 Clark Street</i>		Score: _____	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Edwige</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horn</i>	<input type="checkbox"/> Other _____	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 492, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404				4
26. Insects/Rodents	6-501				4
27. Hand-washing facilities/procedures	2-301, 5-203, 204				4
28. Plumbing	5-201, 205				1
29. Toilet Rooms	6-302, 402, 501				2
30. Hand-washing methods	5-202, 6-301				2
31. Garbage/refuse/outside disposal	5-501, 502				2
32. Outer openings	6-202				1
33. Pesticides/Rodenticide Application	6-202, 501, 7-205				1
34. Floors/Walls/Ceilings	6-201, 501				2
35. Lighting	6-202, 6-303				1
36. Ventilation	4-202, 204, 6-202, 304				1
37. Dressing Rooms	6-305				1

### Other

38 Toxic Materials	7-201, 102		4
39 Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.609(G)	✓		

Item No.
No violations upon inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Inspected By

# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Calum bus school</u>		Date: <u>Sept 5, 2017</u>	
Address: <u>75 Lowell St</u>		Score: <u>100%</u>	
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Benson</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-501, 502			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticides Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection				✓
47. Grease Interceptor Maintenance Log				✓
48. Grease Interceptor Signage				✓
49. Rendering Documentation				✓
50. Allergen Awareness Compliance §90.009(G)				✓

Item No.

Kim is now P.I.C.

No violations on my inspection.

Staff uses faculty dining hall sink.

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date

Number of Critical Violations       

These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <u>Doherty Memorial High School</u>		Date: <u>1/3/2017</u>	
Address: <u>299 Highland St.</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <u>Worcester School Dept.</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): <u>Patricia Craccio</u>	<input type="checkbox"/> Mobile	<input type="checkbox"/> Temporary	<input type="checkbox"/> Reinspection
Inspector: <u>William Flann</u>	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-301			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

Inspect with Patricia.  
No work hours on my inspection.  
Only for 2017 permits.  
\* Ceiling outside walk ins has been scraped  
and painted.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By



# of Seats 28

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: Robert J. Demaria High School		Date: August 28, 2017	
Address: 299 Highland Street		Score: 100%	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: School Nutrition Program	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): Patricia Cicci	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: William Harris	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403			4
5	Facilities hot & cold holding	3-501			4
6	PHF Cooked & cooled	3-501			4
7	Cross contamination	3-301, 302, 304			4
8	Spoiled foods	3-101, 701			2
9	Damaged Foods	6-404			2
10	PHF Thawing	3-501			2
11	Food Protection/Storage	3-303, 305, 306, 6-401			3
12	Food Handling	3-301, 304			2
13	Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		3
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25	Sewage	5-402, 403, 404	4
26	Insects/Rodents	6-501	4
27	Hand-washing facilities/procedures	2-301, 5-203, 204	3
28	Plumbing	5-201, 205	1
29	Toilet Rooms	6-302, 402, 501	2
30	Hand-washing methods	5-202, 6-301	2
31	Garbage/refuse/outside disposal	5-501, 502	2
32	Outer openings	6-202	1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34	Floors/Walls/Ceilings	6-201, 501	2
35	Lighting	6-202, 6-303	1
36	Ventilation	4-202, 204, 6-202, 304	1
37	Dressing Rooms	6-305	1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90.009 (G)		

Item No.

Agreed with Patricia, P.D.C.  
No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Flagg Street School</u>		Date: <u>1/20/17</u>
Address: <u>115 Flagg St</u>		Score: <u>96/100</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection: _____
Owner: <u>Warwick Public School</u>	<input type="checkbox"/> Food Service	<input type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Nancy</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)			

## Item No.

	Hot water in 2 bay sink needs to be 110°F or higher. It was 98°F on inspection. 2/1/17 violation corrected. Temp now 120-122°F.
--	---

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attentionReceived By Nancy L. L...Reinspection Date: 2/1/17Inspected By William Haran

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Forest Grove Middle School</u>	Date: <u>2/27/2017</u>
Address: <u>445 Grove St</u>	Score: <u>96/100</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>Charles McPherson</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>William Horn</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horn</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)			

## Item No.

1.	3 bay sink needs to be raised from 121°F. to 125°F to 130°F.
	Reinspect March 13th. Violation corrected.
	File report.

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_

These items require IMMEDIATE attention

Mauricio Cruz

C. Little

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Forest Grove middle school</i>		Date: <i>Sept. 27, 2017</i>	
Address: <i>493 Browne Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Chad Nutting, Manager</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Maynard, PIC</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horak</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labelling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spilled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, & 401		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)			

Item No.

No violations on inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By



Establishment: <i>Francis J. Mc Carthy Elementary</i>		Date: <i>1/26/17</i>	
Address: <i>493 Grove St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>Waverley Public School</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
Person in charge (PIC): <i>Michelle B</i>	<input type="checkbox"/> Mobile	<input type="checkbox"/> Complaint	<input type="checkbox"/> Reinspection
Inspector: <i>William Horan</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Investigation
	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling/containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-303	1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. A/Bergen Awareness Compliance	590.009 (G)		

Item No.

No violations on my inspection.

MC-126-17

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Edgemoor Middle Elementary</u>	Date: <u>Sept 27, 2017</u>
Address: <u>393 Grove St</u>	Score: <u>100%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input type="checkbox"/> Food Service
Person in charge (PIC): _____	<input type="checkbox"/> Mobile
Inspector: <u>William Horan</u>	<input type="checkbox"/> Temporary
	<input type="checkbox"/> Caterer
	<input type="checkbox"/> Other
	Type of Inspection:
	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)			

Item No.

Michelle, P.D.C.

No violations on inspection

Michelle Castwell

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_

These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By William Horan

Establishment: <u>Carter Lane School</u>		Date: <u>1/25/2017</u>
Address: <u>1238 Main St</u>		Score: <u>96%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>Warrenton Public Schools</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Denise Desrosier</u>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Fagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Licens	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

## Item No.

1.	Oil/fat scrub on proffer warmer not operating as it should.
2.	Closing hatch on walk-in cooler not operating as it should.
<p>Reinspection 2/1/17. Violations have been corrected. <u>File report.</u></p>	

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Laura Perkins  
Received By

William Fagan  
Inspected By

# of Seats 14

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Cody Lane School</u>		Date: <u>Sept 18, 2017</u>
Address: <u>1238 Nair Street</u>		Score: <u>97</u>
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Debbie</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-301, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/Utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Item No.

1	Tile floor, between serving line and ovens, is buckled. Staff is afraid they may trip.
2	3 door refrigerator unit outside temperature recorder is not accurate. There is a backup thermometer.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date:   Number of Critical Violations     
These items require IMMEDIATE attentionReceived By   Inspected By



Inspected By

Inspected By

# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Goodland School</u>	Date: <u>Sept 22, 2017</u>
Address: <u>14 Richard Street</u>	Score: <u>99/100</u>
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail <input type="checkbox"/> Mobile <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Temporary <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Person in charge (PIC): <u>      </u>	<input type="checkbox"/> Caterer <input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHE Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHE Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHE Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
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25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outcroppings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-601			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)			

Item No.

Debra, P.D.C.

1. Detergent hand pumps above 3 bay sink do not work. The staff has to pour the supply bucket into sink.

2. Top open milk cooler has a seal that is not appixed tight.

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations       

These items require IMMEDIATE attention

Debra, P.D.C.  
Received By

William Horan  
Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Crofton Street School</u>	Date: <u>12/3/2017</u>
Address: <u>311 Crofton St.</u>	Score: <u>100/110</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>Worcester Public Schools</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>Debra Peters</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Hamn</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 402			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)	<input checked="" type="checkbox"/>		

Item No.

*No violations on my inspection.*

*2017 permit signed off.*

*inspected with Kim, P.D.C.*

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_

These items require IMMEDIATE attention

*Kimberly Benson*

Received By

*William Hamn*

Inspected By



Inspected By

Establishment: <u>Crafton Street School Annex 1</u>		Date: <u>Sept. 20, 2017</u>	
Address: <u>311 Crafton Street</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Hoon</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		1
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-401		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703	4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	4
19. Food contact surfaces	4-202, 301, 701	2
20. Non-Food contact surfaces	4-101, 601	2
21. Sponges/wiping cloths	4-101, 901	1
22. Manual/Mechanical ware washing facilities	4-301, 501	1
23. Equipment/utensil storage	3-304, 4-903	1
24. Single service articles/Reuse	3-304, 4-502, 904	1

### Sanitary Facilities

25	Sewage	5-402, 403, 404			4
26	Insects/Rodents	6-501			4
27	Hand-washing facilities/procedures	2-301, 5-203, 204			4
28	Plumbing	5-201, 205			1
29	Toilet Rooms	6-302, 402, 501			2
30	Hand-washing methods	5-202, 6-301			2
31	Garbage/refuse/outside disposal	5-501, 502			2
32	Outer openings	6-202			1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34	Floors/Walls/Ceilings	6-201, 501			2
35	Lighting	6-202, 6-303			1
36	Ventilation	4-202, 204, 6-202, 304			1
37	Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90.009 (G)			

Item No.

No problems on inspection  
Mary is P.D.C.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By

Inspected By

Inspected By

Establishment: <u>Greenleaf Head Start</u>		Date: <u>1/30/2017</u>	
Address: <u>130 Leeds St</u>		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>Warrior Child Dept</u>	<input type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Harris</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
I. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling/containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17	Sanitation Methods	4-702, 703		4
18	Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19	Food contact surfaces	4-202, 501, 701		2
20	Non-Food contact surfaces	4-101, 601		2
21	Sponges/wiping cloths	4-101, 901		1
22	Manual/Mechanical ware washing facilities	4-301, 501		1
23	Equipment/utensil storage	3-304, 4-903		1
24	Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By



Inspected By

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Heard Street School</i>		Date: <i>Sept. 12, 2017</i>	
Address: <i>200 Heard St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Ardena</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Haran</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			2

## FOOD

2. Food and Water from approved source	3-201, 5-101			1
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outcroppings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)			

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection ~~Date~~:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

Reinspection Date \_\_\_\_\_  
Inspected By C. H. H. H.

Inspected By



# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Lake View School</u>	Date: <u>1/25/17</u>
Address: <u>133 Caburn Ave</u>	Score: <u>96%</u>
Telephone: _____	Type of Inspection:
Owner: <u>Worcester School Dept.</u>	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): _____	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Haran</u>	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Type of Operation(s): <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Mobile <input type="checkbox"/> Caterer <input type="checkbox"/> Other	

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

FOOD		N	C	S
2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

FOOD PROTECTION		N	C	S
4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
0. PHF Thawing	3-501			2
1. Food Protection/Storage	3-303, 305, 306, 6-404			2
2. Food Handling	3-301, 304			2
3. Food temperature measuring device	4-204, 203, 302			1

Personal Hygienic Practices		N	C	S
4. Employee Health	2-201			4
5. Employee Hygiene	2-401, 403			4
6. Employee Clothing	2-304, 2-402			1

Equipment/Utensils		N	C	S
7. Sanitation Methods	4-702, 703			4
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
9. Food contact surfaces	4-202, 501, 701			2
0. Non-Food contact surfaces	4-101, 601			2
1. Sponges/wiping cloths	4-101, 901			1
2. Manual/Mechanical ware washing facilities	4-301, 501			1
3. Equipment/utensil storage	3-304, 4-903			1
4. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-303			1

Other		N	C	S
38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	§90.009(G)	<input checked="" type="checkbox"/>		

Item No.	Description
1	The faculty kitchen bathroom hot water temp needs to be 110°F, it was 97-95°F on inspection.
	Reinspect 2/14/17. Violation has not been corrected. E-Mailed the Lombardi.
	3/1/17 Violations has been corrected.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attentionReceived By: Gina ZolloInspected By: William Haran

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Reinspection Date \_\_\_\_\_  
Inspected By W. H. H. 01





Establishment: <u>May Street School</u>		Date: <u>3/8/2017</u>	
Address: <u>265 May Street</u>		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>Epaul Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>255 Ki</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats NA

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>May St. School</i>		Date: <i>Sept. 12, 2017</i>	
Address: <i>265 May St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Las Kie</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PIHF Temperatures	3-401, 402, 403		4
5	Facilities hot & cold holding	3-501		4
6	PHF Cooked & cooled	3-501		4
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	3-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-202, 403, 404				4
26. Insects/Rodents	6-501				4
27. Hand-washing facilities/procedures	2-301, 5-203, 204				4
28. Plumbing	5-201, 205				1
29. Toilet Rooms	6-302, 402, 501				2
30. Hand-washing methods	5-202, 6-301				2
31. Garbage/refuse/outside disposal	5-501, 502				2
32. Outer openings	6-202				1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206				1
34. Floors/Walls/Ceilings	6-201, 501				2
35. Lighting	6-202, 6-303				1
36. Ventilation	4-202, 204, 6-202, 304				1
37. Dressing Rooms	6-305				1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90.009 (G)			

Item No.	
	No violations on my inspection.

N = Non-Critical      C = Critical      S = Score

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date: 1/1/2010

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By Zaskia Merle

Inspected By [Signature]

Inspected By

# of Seats N/A

# FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Midland Street School</i>		Date: <i>Sept. 13, 2017</i>	
Address: <i>18 Midland St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-701, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			✓
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance (\$90.009 (G))	✓		

Item No.

No violations upon inspection.  
Michaela, temp sub today.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By Michael Buckley

Inspected By



Establishment: <u>Middle School A</u>		Date: <u>2/8/17</u>	
Address: <u>337 Hill St</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>W. Brown</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

No violation on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By Dorcia Silver

Reinspection Date: \_\_\_\_\_  
Inspected By: \_\_\_\_\_

Inspected By

# of Seats       

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Mill Swan School</u>	Date: <u>Sept 22, 2017</u>
Address: <u>Mill &amp; Swan</u>	Score: <u>      </u>
Telephone: <u>      </u>	Type of Operation(s): <input type="checkbox"/> Retail <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Other
Owner: <u>School Nutrition Program</u>	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Person in charge (PIC): <u>      </u>	
Inspector: <u>William Harrell</u>	

Food Protection Management	N	C	S
1. PIC Assigned/Knowledgeable/Duties 2-101, 102			4

## FOOD

2. Food and Water from approved source 3-201, 5-101			4
3. Food Labeling /containers 3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures 3-401, 402, 403			4
5. Facilities hot & cold holding 3-501			4
6. PHF Cooked & cooled 3-501			4
7. Cross contamination 3-301, 302, 304			4
8. Spoiled foods 3-101, 701			2
9. Damaged Foods 6-404			2
10. PHF Thawing 3-501			2
11. Food Protection/Storage 3-303, 305, 306, 6-404			2
12. Food Handling 3-301, 304			2
13. Food temperature measuring device 4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health 2-201			4
15. Employee Hygiene 2-401, 403			4
16. Employee Clothing 2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods 4-702, 703			4
18. Equipment/utensils cleaned & sanitized 4-601, 602, 702			4
19. Food contact surfaces 4-202, 501, 701			2
20. Non-Food contact surfaces 4-101, 601			2
21. Sponges/wiping cloths 4-101, 901			1
22. Manual/Mechanical ware washing facilities 4-301, 501			1
23. Equipment/utensil storage 3-304, 4-903			1
24. Single service articles/Reuse 3-304, 4-502, 904			1

Sanitary Facilities	N	C	S
25. Sewage 5-402, 403, 404			4
26. Insects/Rodents 6-501			4
27. Hand-washing facilities/procedures 2-301, 5-203, 204			4
28. Plumbing 5-201, 205			1
29. Toilet Rooms 6-302, 402, 501			2
30. Hand-washing methods 5-202, 6-301			2
31. Garbage/refuse/outside disposal 5-501, 502			2
32. Outer openings 6-202			1
33. Pesticides/Rodenticide Application 6-202, 501, 7-206			1
34. Floors/Walls/Ceilings 6-201, 501			2
35. Lighting 6-102, 6-303			1
36. Ventilation 4-202, 204, 6-202, 304			1
37. Dressing Rooms 6-305			1

## Other

38. Toxic Materials 7-201, 102			4
39. Consumer Advisory 3-603			2
40. HSP Requirements 3-801			2
41. Conformance with HACCP Plans 6-402, 402, 203			1
42. Premises 6-501			1
43. Living Areas 6-202			1
44. Lines 4-801, 802, 803			1
45. Pets 6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90,009 (G)			

## Item No.

Item No.	Description
	<u>Dinara Tabar, P-DC</u>
	<u>The 2 milk coolers (open end) have problems. One has a lot of rust, the other leaks.</u>
	<u>Dinara says her husband owns them, they are scheduled to be here next week.</u>

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date: 11/16/17Number of Critical Violations         
These items require IMMEDIATE attentionDinara Tabar  
Received ByWilliam Harrell  
Inspected By

Minus 20 Pts. (See Reverse Side) [

*Christina Lickan*  
Received By



Establishment: <u>Natuzzi School</u>		Date: <u>2/8/17</u>	
Address: <u>67 Lincoln St.</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			60

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHP Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46.	Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47.	Grease Interceptor Maintenance Log			
48.	Grease Interceptor Signage			
49.	Rendering Documentation			
50.	Allergen Awareness Compliance §90.009 (G)	<input checked="" type="checkbox"/>		

Item No.

No work items on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By \_\_\_\_\_

Inspected By

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

# of Seats 11A**FOOD ESTABLISHMENT INSPECTION REPORT**

Page \_\_\_\_\_ of \_\_\_\_\_

Establishment: <i>New Citizen center</i>		Date: <i>Sept. 11, 2017</i>	
Address: <i>1407 Main St.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Paul Nutrition program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Jane</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			
3: Food Labeling /containers	3-302, 602			

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5.	Facilities hot & cold holding	3-501		4
6.	PHF Cooked & cooled	3-501		4
7.	Cross contamination	3-301, 302, 304		4
8.	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10.	PHF Thawing	3-501		2
11.	Food Protection/Storage	3-303, 305, 306, 6-401		2
12.	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 890.869(G)	✓		

Item No.

No violations on my inspection.

**N = Non-Critical**

**C = Critical**

**S = Score**

Minus/20 Pts. (See Reverse Side) ☐

Reinspection Date:

### Number of Critical Violations

These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_



Establishment: <i>New Citizen</i>		Date: <i>9-19-17</i>	
Address: <i>Haw St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	<input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Haran</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labelling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		4
5.	Facilities hot & cold holding	3-501		4
6.	PHF Cooked & cooled	3-501		4
7.	Cross contamination	3-301, 302, 304		4
8.	Spoiled foods	3-101, 701		2
9.	Damaged Foods	6-404		2
10.	PHF Thawing	3-501		2
11.	Food Protection/Storage	3-303, 305, 306, 6-404		2
12.	Food Handling	3-301, 304		2
13.	Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 501		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46.	Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47.	Grease Interceptor Maintenance Log		<input checked="" type="checkbox"/>	
48.	Grease Interceptor Signage		<input checked="" type="checkbox"/>	
49.	Rendering Documentation		<input checked="" type="checkbox"/>	
50.	Allergen Awareness Compliance	590.009 (G)		

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Norfolk Ave School</i>		Date: <i>2-6-17</i>
Address: <i>44 Malden St.</i>		Score: <i>100%</i>
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Margaret</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance: 590.009 (G)			

Item No.
Inspect with Margaret, BDC. No violations on my inspection

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats 24

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Norfolk Ave. school</u>	Date: <u>Sept 29, 2017</u>
Address: <u>441 Malden St.</u>	Score: <u>96</u>
Telephone: _____	Type of Inspection: _____
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): _____	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Type of Operation(s): <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail	
<input type="checkbox"/> Temporary <input type="checkbox"/> Mobile	
<input type="checkbox"/> Other <input type="checkbox"/> Caterer	

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection				✓
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance §90.009 (G)	✓			

Item No.

Margaret is PIC. She's on cashier

Staff men's room has a timed faucet

When it ran, it did so for about

5 seconds more after I couldn't

get it to run.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_

Establishment: <i>North High School</i>		Date: <i>1-11-2017</i>	
Address: <i>1410 Harrington Way</i>		Score: <i>100%</i>	
Telephone: <i>808 799-3406</i>	Type of Operation(s):	Type of Inspection:	
Owner: <i>Worcester School Dept</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Person in charge (PIC): <i>William Charvet</i>	<input checked="" type="checkbox"/> Temporary	<input type="checkbox"/> Mobile	
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> Caterer	

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection		✓	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	596.009 (G)	✓	

Item No.

As witness upon my inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By Simon Chye

Reinspection Date: \_\_\_\_\_  
Inspected By: \_\_\_\_\_



**FOOD ESTABLISHMENT INSPECTION REPORT**

Establishment: <i>North High School</i>		Date: <i>Sept. 20, 2017</i>	
Address: <i>140 Harrington Way</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Chs. Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Danette</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling /containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-403		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703	4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	4
19. Food contact surfaces	4-202, 501, 701	2
20. Non-Food contact surfaces	4-101, 601	2
21. Sponges/wiping cloths	4-101, 901	1
22. Manual/Mechanical ware washing facilities	4-301, 501	1
23. Equipment/utensil storage	3-304, 4-903	1
24. Single service articles/Reuse	3-304, 4-502, 904	1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

	YES	NO	NOT
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance \$90.009 (G)			

Item No.

No violations upon my inspection  
P.D.C.'s Denise Rodriguez?

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page \_\_\_\_\_ of \_\_\_\_\_

Establishment: <i>Quinsigamond Elementary School</i>	Date: <i>3/8/17</i>
Address: <i>#14 Blackstone River Rd</i>	Score: <i>100%</i>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <i>Food Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service
Person in charge (PIC): <i>Michelle, P.I.C.</i>	<input type="checkbox"/> Mobile
Inspector: <i>William Heran</i>	<input type="checkbox"/> Temporary
	<input type="checkbox"/> Caterer
	<input type="checkbox"/> Other
	Type of Inspection:
	<input checked="" type="checkbox"/> Routine
	<input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint
	<input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment
	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)	<input checked="" type="checkbox"/>		

## Item No.

	<i>No violations on my inspection.</i>
	<i>Milk cooler rubber gasket needs repair for repacking.</i>
	<i>Reinspected 3/27/17. Violation remains.</i>
	<i>Cooler and Milk are below 41°F.</i>
	<i>4/25/17 - To be summer project. File report</i>

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

*W.H.**W.H.*

Page 7 of 7

Inspected By

Establishment: Rice Square School		Date: 3/8/2017	
Address: 76 Massachussetts Road		Score: 99%	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: Edna Nutrition Program	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): Terry	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: William Hagan	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (C)		

Item No.

2 deg milk cooler in hall needs  
thermometer

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By



# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Rice Square School</i>		Date: <i>Oct. 9, 2017</i>	
Address: <i>76 Massachusetts St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Emily</i>	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Moran</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-401		2
12. Food Handling	3-301, 304		2
13 Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
---------------------	--	---	---	---

25. Sewage	5-402, 403, 404			a
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			+
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	690.009 (G)			

Item No.

No violations on inspection,

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats     

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Roosevelt Elementary School</u>	Date: <u>2/3/2017</u>
Address: <u>606 Corbin St</u>	Score: <u>96/100</u>
Telephone: <u>    </u>	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input type="checkbox"/> Food Service
Person in charge (PIC): <u>Patricia Molinari</u>	<input type="checkbox"/> Mobile
Inspector: <u>William Farah</u>	<input type="checkbox"/> Temporary
	<input type="checkbox"/> Caterer
	<input type="checkbox"/> Other
	Type of Inspection:
	<input type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)			

## Item No.

	<u>Linda Crowley, P-R-C</u>
1.	<u>Repair towel dispenser in back room</u>
2/4/2	<u>Repair microwave oven</u>
	<u>2/21/2017 - Chabot #2 repaired.</u>
	<u>3/27/2017 - Chabot #1 corrected. (Eto)</u>

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date 2/24/17Number of Critical Violations       
These items require IMMEDIATE attentionLinda Crowley  
Received ByWilliam Farah  
Inspected By

Establishment: <i>Rosevelt Elementary School</i>		Date: <i>Oct 10, 2017</i>	
Address: <i>1006 Condon St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Equal Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>John K.</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labelling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-301		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	890.009 (G)		

Item No.

At Cambridge on inspection  
Pharceen, PRC

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 2

Establishment: <u>Reverend High School</u>	Date: <u>April 5, 2017</u>
Address: <u>20 Rockledge St</u>	Score: <u>99%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horn</u>	<input type="checkbox"/> Other
	Type of Inspection:
	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			✓
47. Grease Interceptor Maintenance Log			✓
48. Grease Interceptor Signage			✓
49. Rendering Documentation			✓
50. Allergen Awareness Compliance §90.009(G)			✓

Item No.

*Provide thermometers in both refrigerators*

*Inspect with principal Ms. Strong.*

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_

Inspector: William HornSignature: [Signature]



# of Seats N/A**FOOD ESTABLISHMENT INSPECTION REPORT**Page 1 of 1

Establishment: <u>Sewer Hills Charter</u>		Date: <u>October 22, 2016</u>	
Address: <u>51 Eagle Street</u>		Score: <u>100%</u>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Temporary	<input type="checkbox"/> Mobile	
Person in charge (PIC):	<input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			d

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			2
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			3
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-401			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 301, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

No violations on inspection

**N = Non-Critical      C = Critical      S = Score**

Mipus, 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>South High School</i>		Date: <i>1-10-2019</i>	
Address: <i>170 American Street</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Waverley School / Dpt</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Mr. Starbuck</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Harkin</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-301		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			<input checked="" type="checkbox"/>	
48. Grease Interceptor Signage			<input checked="" type="checkbox"/>	
49. Rendering Documentation			<input checked="" type="checkbox"/>	
50. Allergen Awareness Compliance	\$90,009 (G)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	

[illegible]

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By B. Stapleton

Reinspection Date: \_\_\_\_\_  
Inspected By: J. D. Miller



Establishment: <i>Sullivan Middle School</i>		Date: <i>1-10-2017</i>	
Address: <i>100 Appleton Street</i>		Score: <i>96%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Worcester Public School</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Amelia Cuadras</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hassan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
<b>1. PIC Assigned/Knowledgeable/Duties</b>	<b>2-101, 102</b>			<b>4</b>

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	590.009 (G)	<input checked="" type="checkbox"/>		

**Item No.**

The exhaust fan on the dishwasher is not working, causing a back up of steam.

Re-inspect January 24, 2017 for violations to be repaired.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By



Establishment: Sullivan Middle School		Date: Sept. 19, 2017	
Address: 140 Apricot St.		Score: 95/100	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: School Nutrition Program	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): Angi Iida	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: William Hansen	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101		4
3. Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403	1	✓	4
5. Facilities hot & cold holding	3-501			
6. PHF Cooked & cooled	3-501			
7. Cross contamination	3-301, 302, 304			
8. Spoiled foods	3-101, 701			
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501	✓		2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

**Other**

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)			

Item No.

1. The Korschick top opening with cooler by the dumpster door has a temp of  $36^{\circ}\text{F}$ .
2. Replace water damaged tiles in storage room.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

**Number of Critical Violations \_\_\_\_\_**  
**These items require IMMEDIATE attention**

Received By

Inspected By



# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Tatouche Magnet School</u>	Date: <u>2/6/17</u>
Address: <u>1083 Pleasant St</u>	Score: <u>92%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Haron</u>	<input type="checkbox"/> Other
	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)			

## Item No.

3/58	"Steff Bathroom" hot water temp must be 110°F. 90-95°F on inspection.
3/58	Lunch room hot water temp. must be 110°F. 100°F on inspection.
	Reinspect Feb 17, 2017. Violations still active.
	3/58/2017 - Violation repaired. Feb report.

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_

These items require IMMEDIATE attention

Received By: BellaInspected By: William Haron

Establishment: <u>Tatnuck Magnet School</u>		Date: <u>9-13-2017</u>
Address: <u>1083 Pleasant St</u>		Score: <u>100%</u>
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1 PIC Assigned/Knowledgeable/Duties	2 101, 102			:

## FOOD

2	Food and Water from approved source	3-201, 5-101		4
3	Food Labeling / containers	3-302, 602		1

## FOOD PROTECTION

4	PHF Temperatures	3-401, 402, 403		3
5	Facilities hot & cold holding	3-501		1
6	PHF Cooked & cooled	3-501		1
7	Cross contamination	3-301, 302, 304		4
8	Spoiled foods	3-101, 701		2
9	Damaged Foods	6-404		2
10	PHF Thawing	3-501		2
11	Food Protection/Storage	1-303, 305, 306, 6-404		2
12	Food Handling	3-301, 304		2
13	Food temperature measuring device	4-204, 203, 302		1

## Personal Hygienic Practices

14	Employee Health	2-201		4
15	Employee Hygiene	2-401, 403		3
16	Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17	Sanitation Methods	4-702, 703		4
18	Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19	Food contact surfaces	4-202, 501, 701		2
20	Non-Food contact surfaces	4-101, 601		2
21	Sponges/wiping cloths	4-101, 901		1
22	Manual/Mechanical ware washing facilities	4-301, 501		1
23	Equipment/utensil storage	3-304, 4-903		1
24	Single service articles/Reuse	3-104, 4-502, 904		1

## Sanitary Facilities

25	Sewage	5 402, 403, 404			4
26	Insects/Rodents	6-501			4
27	Hand washing facilities/procedures	2-101, 5 203, 204			4
28	Plumbing	5 201, 205			1
29	Toilet Rooms	6-302, 402, 501			2
30	Hand-washing methods	5-202, 6-301			2
31	Garbage/refuse/outside disposal	5 501, 502			2
32	Outer openings	6-202			1
33	Pesticides/Rodenticide Application	6-202, 501, 7-206			1

## Physical Facilities

34 Floors/Walls/Ceilings	6-201, 301			2
35 Lighting	6-202, 6-303			1
36 Ventilation	4-202, 204, 6-202, 304			1
37 Dressing Rooms	6-305			1

## Other

38	Toxic Materials	7-201, 102		1
39	Consumer Advisory	3-603		1
40	HSP Requirements	3-801		1
41	Conformance with HACCP Plans	8-201, 202, 203		1
42	Premises	6-501		1
43	Living Areas	6-202		1
44	Linen	4-801, 802, 803		1
45	Pets	6-501		1

## Fats, Oil, and Grease Control

46	Grease Interceptor Inspection			
47	Grease Interceptor Maintenance Log			
48	Grease Interceptor Signage			
49	Rendering Documentation			

Item No.

No violations on my inspection.

**N = Non-Critical**

**C = Critical**

**S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By



Establishment: <i>Thornlyke Rd School</i>		Date: <i>2/28/17</i>	
Address: <i>Thornlyke Rd</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Tina P. C.</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)		

Item No.

[illegible]

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pls (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

Establishment: <i>Thornbury Rd. School</i>		Date: <i>Oct 24, 2017</i>	
Address: <i>26 Thornbury Rd.</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s):	Type of Inspection:	
Owner: <i>Choral Notation Program</i>	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Routine
	<input type="checkbox"/> Mobile	<input type="checkbox"/> Reinspection	
Person in charge (PIC):	<input type="checkbox"/> Temporary	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hagan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-501			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			3
27. Hand-washing facilities/procedures	2-301, 5-203, 204			3
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-303			1

## Other

38. Toxic Materials	7-201.102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-321		3
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection			<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	990.009 (G)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	

Item No.

No violations or inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <u>Uppan Hill School</u>	Date: <u>12/1/14</u>
Address: <u>1 Chapin St.</u>	Score: <u>95%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>Worcester School Dept</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): _____	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Harvan</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management	N	C	S
1. PIC Assigned/Knowledgeable/Duties 2-101, 102			4

## FOOD

2. Food and Water from approved source 3-201, 5-101			4
3. Food Labeling/containers 3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures 3-401, 402, 403			4
5. Facilities hot & cold holding 3-501			4
6. PHF Cooked & cooled 3-501			4
7. Cross contamination 3-301, 302, 304			4
8. Spoiled foods 3-101, 701			2
9. Damaged Foods 6-404			2
10. PHF Thawing 3-501			2
11. Food Protection/Storage 3-303, 305, 306, 6-404			2
12. Food Handling 3-301, 304			2
13. Food temperature measuring device 4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health 2-201			4
15. Employee Hygiene 2-401, 403			4
16. Employee Clothing 2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods 4-702, 703			4
18. Equipment/utensils cleaned & sanitized 4-601, 602, 702			4
19. Food contact surfaces 4-202, 501, 701			2
20. Non-Food contact surfaces 4-101, 601			2
21. Sponges/wiping cloths 4-101, 901			1
22. Manual/Mechanical ware washing facilities 4-301, 501			1
23. Equipment/utensil storage 3-304, 4-903			1
24. Single service articles/Reuse 3-304, 4-502, 904			1

Sanitary Facilities	N	C	S
25. Sewage 5-402, 403, 404			4
26. Insects/Rodents 6-501			4
27. Hand-washing facilities/procedures 2-301, 5-203, 204			4
28. Plumbing 5-201, 205			1
29. Toilet Rooms 6-302, 402, 501			2
30. Hand-washing methods 5-202, 6-301			2
31. Garbage/refuse/outside disposal 5-501, 502			2
32. Outer openings 6-202			1
33. Pesticides/Rodenticide Application 6-201, 601, 7-206			1
34. Floors/Walls/Ceilings 6-401, 501			2
35. Lighting 6-202, 6-301			1
36. Ventilation 4-202, 204, 6-202, 304			1
37. Dressing Rooms 6-403			1

## Other

38. Toxic Materials 7-201, 102			4
39. Consumer Advisory 3-603			2
40. HSP Requirements 3-801			2
41. Conformance with HACCP Plan 8-201, 202, 203			1
42. Premises 6-501			1
43. Living Areas 6-202			1
44. Linen 4-801, 802, 803			1
45. Pets 6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)	<input checked="" type="checkbox"/>		

## Item No.

1	2 door convector over doors c/bk with a lot of difficulty, and not tight
2	Fan on 2 door cooler needs cleaning
3	Replace thermometer on 2 door cooler (on right)
4	Replace light out in walk in freezer
	Re-inspect 1/10/17 - Some violations corrected

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attentionReceived By HarvanInspected By Harvan





Kathy Lisdell  
Received By:



Establishment: <i>Vernon Hill School</i>		Date: <i>2/2/17</i>	
Address: <i>211 Providence St</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities hot & cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-404		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

### Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log		✓	
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	\$90,009 (G)	✓	

Item No.

No violations on inspection.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By

Establishment: <i>Wharfedale School</i>		Date: <i>1/27/17</i>	
Address: <i>20 Wharfedale Rd</i>		Score: <i>100%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>Wharfedale School</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <i>William Hearn</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Hearn</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-703, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404		4
26. Insects/Rodents	6-501		4
27. Hand-washing facilities/procedures	2-301, 5-203, 204		4
28. Plumbing	5-201, 205		1
29. Toilet Rooms	6-302, 402, 501		2
30. Hand-washing methods	5-202, 6-301		2
31. Garbage/refuse/outside disposal	5-501, 502		2
32. Outer openings	6-202		1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206		1
34. Floors/Walls/Ceilings	6-201, 501		2
35. Lighting	6-202, 6-303		1
36. Ventilation	4-202, 204, 6-202, 304		1
37. Dressing Rooms	6-305		1

## Other

38 Toxic Materials	7-201, 102		4
39 Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41 Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

Fats, Oil, and Grease Control		Yes	No	N/A
46. Grease Interceptor Inspection				
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance	\$90,009 (G)			

**Item No.**

No violations on inspection.

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations

These items require IMMEDIATE attention

Received By

Inspected By



# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Waverus High School</u>		Date: <u>Oct. 17, 2017</u>	
Address: <u>20 Waverus Rd</u>		Score: <u>100%</u>	
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>Chad Nuttall, Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Kathy Ben</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403		4
5. Facilities for cold holding	3-501		4
6. PHF Cooked & cooled	3-501		4
7. Cross contamination	3-301, 302, 304		4
8. Spoiled foods	3-101, 701		2
9. Damaged Foods	6-404		2
10. PHF Thawing	3-501		2
11. Food Protection/Storage	3-303, 305, 306, 6-40		2
12. Food Handling	3-301, 304		2
13. Food temperature measuring device	4-204, 203, 302		1

### Personal Hygienic Practices

14. Employee Health	2-301		4
15. Employee Hygiene	2-401, 403		3
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-212, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

## Other

38. Toxic Materials	7-201, 102		4
39. Consumer Advisory	3-603		2
40. HSP Requirements	3-801		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance	590.009 (G)		

Item No.

0. No violations on inspection.

**N = Non-Critical**

**C = Critical**

**S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

### Number of Critical Violations

These items require IMMEDIATE attention

Received By

Inspected By

Inspected By: [Signature]

Establishment: <i>Woodward Day School</i>		Date: <i>May 31, 2017</i>	
Address: <i>11 McKeown Rd</i>		Score: <i>96%</i>	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC):	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <i>William Horan</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

### Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)			

**Item No.**

1. draw the stove range.
2. draw microwave oven.

**N = Non-Critical      C = Critical      S = Score**

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

**Number of Critical Violations** \_\_\_\_\_  
**These items require IMMEDIATE attention**

Received By \_\_\_\_\_

Inspected By





Establishment: <i>Whisper, Alternative School</i>		Date: <i>2/28/17</i>
Address: <i>22 Claverly St.</i>		Score:
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:
Owner: <i>Edu Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <i>Leona, PLC</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <i>William Hsiao</i>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

<b>Food Protection Management</b>		<b>N</b>	<b>C</b>	<b>S</b>
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201		4
15. Employee Hygiene	2-401, 403		4
16. Employee Clothing	2-304, 2-402		1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance 590.009 (G)			

**Item No.**

No violations on my injections

Leona's P.D.C.

very limited paid service.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By Liona Hudson

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Wagstaff Alternative School</u>	Date: <u>Apr 13, 2017</u>
Address: <u>22 Church Street</u>	Score: _____
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Other
Owner: <u>School Nutrition Program</u>	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP
Person in Charge (PIC): _____	
Inspector: <u>William Hagan</u>	

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-302, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insect/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

Yes No N/A

46. Grease Interceptor Inspection				1
47. Grease Interceptor Maintenance Log				
48. Grease Interceptor Signage				
49. Rendering Documentation				
50. Allergen Awareness Compliance §90.009(G)				

Item No.

1	Leaga, P.D.F.
2	No violations on inspection
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N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By



# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Worcester East Middle</u>		Date: <u>3/6/2017</u>
Address: <u>430 Corvyn St.</u>		Score: <u>98%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection: _____
Owner: <u>Charl Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Cheryl</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
Inspector: <u>William Haran</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling/containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

Sanitary Facilities		N	C	S
25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)	<input checked="" type="checkbox"/>		

Item No.

1	Provide thermometers for milk cooler (can right) is broken, and single door cooler by serving line.
2	Staff is down to five convection oven, other one is broken.
3	Re-inspect 3/27/17. All violations remain.
4	Violation #1 corrected. #2 to be summary project. Close report.

N = Non-Critical

C = Critical

S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date: 3/11/17



# of Seats 141

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 4 of 4

Establishment: <u>Worcester East Middle School</u>		Date: <u>Oct. 13, 2017</u>	
Address: <u>420 Lexington St.</u>		Score:	
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail	Type of Inspection:	
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
Person in charge (PIC): <u>Chef</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer	<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
Inspector: <u>William Hagan</u>	<input type="checkbox"/> Other	<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labelling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-401			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

### Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

### Equipment/Utensils

17. Sanitation Methods	4-702, 703		4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4
19. Food contact surfaces	4-202, 501, 701		2
20. Non-Food contact surfaces	4-101, 601		2
21. Sponges/wiping cloths	4-101, 901		1
22. Manual/Mechanical ware washing facilities	4-301, 501		1
23. Equipment/utensil storage	3-304, 4-903		1
24. Single service articles/Reuse	3-304, 4-502, 904		1

Sanitary Facilities		N	C	S
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25. Sewage	5-402, 403, 404	4
26. Insects/Rodents	6-501	4
27. Hand-washing facilities/procedures	2-301, 5-203, 204	4
28. Plumbing	5-201, 205	1
29. Toilet Rooms	6-302, 402, 501	2
30. Hand-washing methods	5-202, 6-301	2
31. Garbage/refuse/outside disposal	5-501, 502	2
32. Outer openings	6-202	1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206	1
34. Floors/Walls/Ceilings	6-201, 501	2
35. Lighting	6-202, 6-303	1
36. Ventilation	4-202, 204, 6-202, 304	1
37. Dressing Rooms	6-305	1

### Other

38. Toxic Materials	7-201, 102		4
39. Contingency Advisory	7-603		2
40. HSP Requirements	3-601		2
41. Conformance with HACCP Plans	8-201, 202, 203		1
42. Premises	6-501		1
43. Living Areas	6-202		1
44. Linen	4-801, 802, 803		1
45. Pets	6-501		1

Fats, Oil, and Grease Control		Yes	No	N/A
46.	Grease Interceptor Inspection			
47.	Grease Interceptor Maintenance Log			
48.	Grease Interceptor Signage			
49.	Rendering Documentation			
50.	Allergen Awareness Compliance	\$90,009 (G)		

Item No.	
	No violations on inspection
	Cheryl P. D.C.

**N = Non-Critical      C = Critical      S = Score**

**Minus 20 Pts. (See Reverse Side)** ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By



# of Seats

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <i>Wheatley Technical High School</i>	Date: <i>2/15/2017</i>
Address: <i>15 Skyline Dr.</i>	Score: <i>91%</i>
Telephone:	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <i>School Nutrition Program</i>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <i>William Haron</i>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <i>William Haron</i>	<input type="checkbox"/> Other
Type of Inspection:	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Reinspection
	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation
	<input type="checkbox"/> New Establishment <input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

	N	C	S
25. Sewage			4
26. Insects/Rodents			4
27. Hand-washing facilities/procedures			4
28. Plumbing			1
29. Toilet Rooms			2
30. Hand-washing methods			2
31. Garbage/refuse/outside disposal			2
32. Outer openings			1
33. Pesticides/Rodenticide Application			1
34. Floors/Walls/Ceilings			2
35. Lighting			1
36. Ventilation			1
37. Dressing Rooms			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance			

## Item No.

1	Wash and rinse grates on dishwasher are not working. Wash must be 160°F, rinse 180°F.
2	Multiple hand wash sinks are not 110°F, temps. are 60-70°F.
3	Light not working in storage room A013.
	Reinspect Wed. Feb, 22, 2017.
	3/1/17

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date:

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By

Inspected By

# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Shops Bistro - Restaurant - Ware Tech.</u>	Date: <u>2/15/2017</u>
Address: <u>1564 W. Dr.</u>	Score: <u>95%</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>Worcester School Dept</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>Kevin LaFont</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Haron</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling /containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	3-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-404			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

7. Sanitation Methods	4-702, 703			4
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
9. Food contact surfaces	4-202, 501, 701			2
0. Non-Food contact surfaces	4-101, 601			2
1. Sponges/wiping cloths	4-101, 901			1
2. Manual/Mechanical ware washing facilities	4-301, 501			1
3. Equipment/utensil storage	3-304, 4-903			1
4. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

25. Sewage	5-402, 403, 404			4
26. Insects/Rodents	6-501			4
27. Hand-washing facilities/procedures	2-301, 5-203, 204			4
28. Plumbing	5-201, 205			1
29. Toilet Rooms	6-302, 402, 501			2
30. Hand-washing methods	5-202, 6-301			2
31. Garbage/refuse/outside disposal	5-501, 502			2
32. Outer openings	6-202			1
33. Pesticides/Rodenticide Application	6-202, 501, 7-206			1
34. Floors/Walls/Ceilings	6-201, 501			2
35. Lighting	6-202, 6-303			1
36. Ventilation	4-202, 204, 6-202, 304			1
37. Dressing Rooms	6-305			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection			
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009(G)			

Item No.

1. Multiple hand sinks in food prep. area, and bakery are, have hot water temps. ranging from 70-100°F. They all need to be 110°F.

2. Hand sink in bakery, by walk-in. drain clogged.

Inspected March 1, 2017

No violations corrected.

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐

Reinspection Date: \_\_\_\_\_

Number of Critical Violations \_\_\_\_\_  
These items require IMMEDIATE attention

Received By \_\_\_\_\_

Inspected By \_\_\_\_\_



# of Seats \_\_\_\_\_

## FOOD ESTABLISHMENT INSPECTION REPORT

Page 1 of 1

Establishment: <u>Worcester Technical High School</u>	Date: <u>Oct 16, 2017</u>
Address: <u>15 Skyline Dr.</u>	Score: <u>96</u>
Telephone: _____	Type of Operation(s): <input type="checkbox"/> Retail
Owner: <u>School Nutrition Program</u>	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Mobile
Person in charge (PIC): <u>Sheila</u>	<input type="checkbox"/> Temporary <input type="checkbox"/> Caterer
Inspector: <u>William Horan</u>	<input type="checkbox"/> Other
Type of Inspection:	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Reinspection
<input type="checkbox"/> Complaint	<input type="checkbox"/> Investigation
<input type="checkbox"/> New Establishment	<input type="checkbox"/> HACCP

Food Protection Management		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4

## FOOD

2. Food and Water from approved source	3-201, 5-101			4
3. Food Labeling / containers	3-302, 602			1

## FOOD PROTECTION

4. PHF Temperatures	1-401, 402, 403			4
5. Facilities hot & cold holding	3-501			4
6. PHF Cooked & cooled	3-501			4
7. Cross contamination	3-301, 302, 304			4
8. Spoiled foods	3-101, 701			2
9. Damaged Foods	6-404			2
10. PHF Thawing	3-501			2
11. Food Protection/Storage	3-303, 305, 306, 6-40			2
12. Food Handling	3-301, 304			2
13. Food temperature measuring device	4-204, 203, 302			1

## Personal Hygienic Practices

14. Employee Health	2-201			4
15. Employee Hygiene	2-401, 403			4
16. Employee Clothing	2-304, 2-402			1

## Equipment/Utensils

17. Sanitation Methods	4-702, 703			4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4
19. Food contact surfaces	4-202, 501, 701			2
20. Non-Food contact surfaces	4-101, 601			2
21. Sponges/wiping cloths	4-101, 901			1
22. Manual/Mechanical ware washing facilities	4-301, 501			1
23. Equipment/utensil storage	3-304, 4-903			1
24. Single service articles/Reuse	3-304, 4-502, 904			1

## Sanitary Facilities

	N	C	S
25. Sewage			4
26. Insects/Rodents			4
27. Hand-washing facilities/procedures			4
28. Plumbing			1
29. Toilet Rods			2
30. Hand-washing methods			2
31. Garbage refuse/outside disposal			2
32. Outer openings			1
33. Pesticides/Rodenticide application			1
34. Floors/Walls/Ceilings			2
35. Lighting			1
36. Ventilation			1
37. Dressing Rooms			1

## Other

38. Toxic Materials	7-201, 102			4
39. Consumer Advisory	3-603			2
40. HSP Requirements	3-801			2
41. Conformance with HACCP Plans	8-201, 202, 203			1
42. Premises	6-501			1
43. Living Areas	6-202			1
44. Linen	4-801, 802, 803			1
45. Pets	6-501			1

## Fats, Oil, and Grease Control

	Yes	No	N/A
46. Grease Interceptor Inspection		<input checked="" type="checkbox"/>	
47. Grease Interceptor Maintenance Log			
48. Grease Interceptor Signage			
49. Rendering Documentation			
50. Allergen Awareness Compliance §90.009 (G)	<input checked="" type="checkbox"/>		

## Item No.

1. Hot water temps. in hand sinks averages 90-95°F. Must be 110°F	
Went out Oct. 30, 2017	
Bakery: All ok	
Betty Casey	
K. Lough	

N = Non-Critical C = Critical S = Score

Minus 20 Pts. (See Reverse Side) ☐Reinspection Date: 11/1/17